



水 | Mizu Course \$180++

先付 | Sakizuke
Yuba with Hokkaido Sea Urchin and Micro Tomato

お椀 | Owan
Crab Fish Cake with Shiitake Mushroom

お造り | Otsukuri
White Fish, Toro and Ishigaki Clam

焼物 | Yakimono
Silver Cod marinade Miso with Manganji Pepper

揚げ物 | Agemono
Fish Spring Roll with Sea Urchin

土鍋 | Donabe
Hokkaido Corn with Edamame and Minced A5 Miyazaki Beef Rice
Miso Soup

デザート | Dessert
Dessert of the Day



旬 | Shun Course

\$280++

先付 | Sakizuke
Yuba with Hokkaido Sea Urchin

お凌ぎ | Oshinogi
Nodoguro with Rice

お椀 | Owan
Sea Bream with Shiitake Mushroom

お造り | Otsukuri
White Fish, Toro, Anago, Ishigaki Clam

箸休め | Hashiyasume
Hairy Crab with Vinegar Jelly and Caviar

すき焼き | Sukiyaki
Miyazaki A5 Sirloin with Truffle

揚げ物 | Agemono
Two types of Hokkaido Sweet Corn, Oha with Uni, Japanese Tiger Prawn

土鍋 | Donabe
Unagi Claypot Rice
Miso Soup

デザート | Dessert
Dessert of the Day



旬水 | Shunsui Course

\$350++

先付 | Sakizuke

Unagi Eel with Salmon Roe

お凌ぎ | Oshinogi

Hokkaido Sea Urchin Sushi

うに | Uni

Red Sea Urchin from Awaji Island

お椀 | Owan

Kinki Fish with Matsutake Mushroom

お造り | Otsukuri

White Fish, Conger eel, Toro, Ishigaki Clam

すき焼き | Sukiyaki

Miyazaki A5 Sirloin with Truffle

箸休め | Hashiyasume

Hokkaido Tiger Prawn with Caviar

揚げ物 | Agemono

Two types of Hokkaido Sweet Corn, Oha with Uni, Japanese Tiger Prawn

土鍋 | Donabe

Steak Claypot Rice

Miso Soup

デザート | Dessert

Dessert of the Day

Prices are subject to 10% service charge and prevailing government taxes
Customers with food allergies or dietary requirement, please inform our chef prior to make reservation
Menu ingredients mentioned are subject to change according japan market and seasonal